



## Care & cleaning

Worktops and back walls from Lechner are durable and robust. To ensure your customers will enjoy our products for a long time, proper care and cleaning are essential and will help to maintain the premium character of Lechner worktops and back walls for many years.

On the following pages you will find important information regarding care and cleaning of the various materials.

## Care & cleaning | Wood materials and solid surface

Solid wood, laminate, compact and solid surface

### Daily cleaning

For daily cleaning, a household cloth and a little water are sufficient. Optionally, soapy water can be used. Strongly abrasive or alkaline agents are not recommended.

### Laminate and Compact

Additionally, commercial household cleaners such as glass cleaner or diluted vinegar can be used.

### Persistent stains and deposits

#### Solid wood

Stubborn stains can be treated with an abrasive sponge (P180) or sandpaper (P240). This cleaning method requires repeated, light re-oiling. You will find instructions in our care kit.

#### Laminate and Compact

You can remove stubborn stains and debris with detergent, a solution of liquid detergent and water, or liquid cleanser with an ultra-fine chalk block (not suitable for high-gloss surfaces). You can remove fat, oil and wax with white spirit. Using cold water, used cloths or chamois leather may result in shading or streaks. We recommend rinsing with warm water and then rubbing dry. For best results, wipe the surface daily with a damp cloth and dry with the microfibre cloth.

#### Solid surface

Decorative surfaces and basins are best cleaned with the specially developed cleaning agent "clean + polish by Lechner" (available from specialist kitchen suppliers) and the enclosed sponge with water, without pressure and in a circular motion. Afterwards, wipe the surface down with a damp sponge cloth and then wipe dry. Alternatively, a household scouring agent can be used.

### Protection & care

We recommend using a suitable coaster when placing hot cooking equipment and heat generating appliances on the worktop. This will prevent discolouration, dry spots and cracking (minor cracks in solid wood are natural).

You should also use a suitable board when cutting, as this will avoid scratches. Any standing water on the cross joints must be removed immediately.

Furniture polishes and cleansers containing grease and wax tend to get trapped inside the textured surface and create a dirt-binding layer. They must therefore not be used. Do not use chlorine-containing and aggressive cleaners or detergents that contain strong acids or acid salts, such as solvents, turpentine, nail polish remover, etc.

#### Solid wood

Please pay attention to the air humidity in the vicinity of your solid wood product. If this is too high or too low, the product may suffer from warping and/or dimensional changes (optimal value: 50 ± 5 %). The ideal room temperature for your solid wood product is 18°C – 25°C.

### Regenerating the surface protection

#### Solid wood

To protect the surface, re-oil lightly within three months and again after one year (as per the care instructions in the care set).

Depending on the degree of use, the worktop must be re-oiled at regular intervals so that the surface retains its silky shine and protective function.

The water-drop test can be performed to determine whether re-oiling is necessary. To do this, spray some drops of water onto the worktop. If the water forms beads on the surface, re-oiling is not necessary. If the water is absorbed, the worktop needs to be re-oiled. You can order our UV-resistant care oil from specialist Lechner dealers. Detailed instructions for re-oiling the surface of your worktop are included in the care kit.

**Caution:** With oily cloths there is danger of self-ignition! Dispose of used fabric or paper towels after drying in fresh air, or store them in airtight glass containers. Keep out of the reach of children!

## Care & cleaning | Glass

### Clear glass and frosted glass

#### Daily cleaning

##### Clear glass

This can be cleaned with mild detergents, an (eraser) sponge or cloth and household glass cleaner. Chemicals or highly corrosive materials should be removed immediately with plenty of water as they can attack the glass surface.

##### Frosted glass

This can be cleaned using an eraser sponge. When cleaning frosted glass, do not use silicone-based or acidic cleaning agents. On frosted surfaces, greasy and oily substances leave stains with a light shadow effect. These can be removed using a glass cleaner.

#### Persistent stains and deposits

For heavy soiling, for example due to prolonged exposure to hot fat, we recommend using mild cleansers containing a degreasing agent.

#### Protection & care

Before placing hot cooking equipment on the worktop or cutting, we recommend using a suitable chopping board or coaster. This will prevent scratches and discolouration due to thermal shock.

## Care & cleaning | Brilliant line

### Brilliant line back walls

#### Care & cleaning

These back walls should be cleaned with a soft cloth and a mild detergent that does not contain any abrasive components. Do not let liquids sit on the surface for prolonged periods. We recommend cleaning in the direction of the design pattern/texture (if present), otherwise scratches may appear on the surface.

## Care & cleaning | Stone materials

### Natural stone, quartz stone, ceramics and Dekton®

#### Daily cleaning

##### Natural stone, quartz stone and ceramics

For daily cleaning, a household cloth and a little water are sufficient. If necessary, commercial household cleaners such as glass cleaner or a soap solution/diluted vinegar can be used. Strongly abrasive or alkaline agents (PH value  $\geq 9$ ) are not recommended. When cleaning, always use enough liquid to achieve the best results.

You can remove fat, oil and wax with white spirit. Using cold water, used cloths or chamois leather may result in shading or streaks. We therefore recommend rinsing with warm water and then wiping dry.

##### Dekton®

For daily cleaning, a household cleaning sponge and a little water are sufficient.

#### Persistent stains and deposits

##### Natural stone, quartz stone and ceramics

Stubborn stains and deposits can be cleaned with vinegar-based household cleaners and the soft side of a sponge. To remove dried food residues, it is best to use a plastic or wooden scraper or a metal blade. If metal abrasion remains on the polished surface, this can be removed with a degreaser/water and the soft side of a sponge. Using the coarse side of a sponge or strongly abrasive cleaners may result in changes to the gloss level of the surface.

##### Dekton®

Stubborn stains can be removed with a detergent containing abrasive particles (such as a scouring agent). Grease, paint and wax can be removed with solvents (acetone, universal solvent, turpentine, etc.).

#### Protection & care

For best results, wipe the surface daily with a damp cloth and dry with the microfibre cloth.

Before cutting or placing hot cooking equipment or heat-generating appliances on the worktop, we recommend using a suitable chopping board or coaster. This will avoid cracking or colour changes caused by thermal shock and prevent your knife from blunting or leaving marks due to metal abrasion. When cutting, you should always use a suitable chopping board. Standing water should be removed.

Furniture polishes and cleansers containing grease and wax tend to get trapped inside the textured surface and create a dirt-binding layer. They must therefore not be used.

### **Natural stone**

Additional information for textured surfaces!

Textured surfaces require slightly more cleaning compared to polished surfaces, as deposits tend to settle on them. They can be cleaned using commercially available degreasing cleaners including clean or soapy water or vinegar-based cleaner. You will find detailed instructions in our care kit.

### **Quartz stone**

Additional information for textured surfaces!

Textured surfaces require slightly more cleaning compared to polished surfaces, as deposits tend to settle on them.

### **Ceramics**

Never use abrasive implements when cleaning, such as a stainless steel spiral or a glass/metal Ceran-hob scraper, since this could affect the gloss level of the surface.

### **Dekton®**

Despite its highly impact-resistant surface, bumps and impacts should be avoided at all costs. Hot pots, pans and household appliances that release heat downwards can be placed directly on the surface. However, we recommend using a suitable coaster as this will extend the life of your product.

Avoid direct contact with metal parts of electric cookers, grill plates or ovens, as well as direct exposure to very high temperatures caused by stoves, grills, etc. Also avoid direct contact with flames. Do not polish the surface and do not use metal scourers or abrasive particles.

## **Regenerating the surface protection**

### **Quartz stone (textured) and natural stone**

To maintain optimum protection, treat the surface regularly with Lithofin FLECKSTOP ·W·. This makes the surface easier to care for and protects against stains. We recommend an application once or twice per year. First apply a splash of Lithofin MN Easy Clean to the surface and immediately spread it with a damp sponge cloth. Wipe off after 10 minutes of exposure, then rinse off all cleaning residues with clean water and rub dry. Apply a small amount of Lithofin FLECKSTOP ·W· to the first section of the well-dried area. Immediately rub with a clean, dry cloth until dry or until streaks are no longer visible. Then treat the next section. The surfaces are ready for use immediately after treatment.

### **Please note:**

Structural changes to the building (e.g. due to subsidence of the screed or movements that occur in new and wooden buildings) can lead to cracking.